

Fresh Broccoli Salad

(adapted from: allrecipes.com Recipe by Nora)

Vitamin- and antioxidant-rich broccoli is upstaged by crispy crumbled bacon, raisins, and almonds to create this simple, summer salad. Get your veggies on with this dish that's easy to make and great for any occasion!

TOTAL TIME: 30 min LEVEL: EASY SERVES: 9

INGREDIENTS

- · 2 Heads Fresh Broccoli
- \cdot 1 Red Onion
- \cdot 1/2 Pound Bacon
- \cdot 3/4 Cup Raisins
- \cdot 3/4 Cup Sliced Almonds
- · 1 Cup Mayonnaise
- \cdot 1/2 Cup White Sugar
- · 2 Tablespoons White Wine Vinegar

DIRECTIONS

1. Place bacon in a deep skillet and cook over medium high heat until evenly brown. Cool and crumble.

2. Cut the broccoli into bite-size pieces and cut the onion into thin bite-size slices. Combine with the bacon, raisins, your favorite nuts and mix well.

3. To prepare the dressing, mix the mayonnaise, sugar and vinegar together until smooth. Stir into the salad, let chill and serve.